

HOLE STARTS TODAY

GREAT WELL AUGER GOES DOWN ON AN INVESTIGATING TOUR.

Contractor Austin will start the Great Auger in Motion at the Corner of Fifteenth and Market Streets which will be continued on an Investigating Tour for the purpose of Ascertaining the Hidden Treasures Lying Beneath the City of Wichita—Coal, Gas, Salt or Artesian Water will be Reached.

Today, unless prevented by some unforeseen accident, the investigation so long talked of as to the contents of the bowels of Mother Earth will be commenced at the corner of Fifteenth and Market streets.

Yesterday the finishing work preparatory to the sinking of the well was finished under the instructions of Contractor Austin. For some days the great derrick has been placed in position. The derrick is 18x18 feet at the bottom and 72 feet high. The derrick is in position near Lawrence avenue, running from it is a belt and band house which is 40x50 feet and 12 feet high. At the west end of the belt house is the engine room which is 18x20 feet. A large engine is placed in this room which will furnish the power for sinking the well.

The timber used for the working beam is 12x24 feet and 25 feet in length were shipped from the territory. In the belt house is the large wheel used for guiding the wire rope from the engine. Every piece of machinery is held in place by strong timbers. The water main on Fairview was tapped and the water carried to the engine house.

The rope used is of the kind known as House-laid Manila rope and was made to order. It is of sufficient length to permit the well to be sunk to a depth of 2,500 feet. This rope had not arrived yesterday afternoon at the time of the visit of the Eagle reporter, but Contractor Austin said they expected it to arrive by the evening train and if it did that work would be commenced by noon today.

There are four strings of tools and with these seven different sized holes will be made. The first size is 12 inches in diameter and is used at the top of the well. The next size is 12 inches, then 10, 8, 6, 4, 3, and 2 inches. As the auger goes deeper a smaller size bit is used so as to cause less weight upon the machinery and hoisting tackle.

Mr. Austin was found on the derrick and he said that the work was commenced by the reporter to come down, as he wanted information as to the great well. From the derrick came the voice, "I am too busy. You know the committee on the hole. Frank Oliver told me to send every effort to have things ready to commence in the morning and I told him I would, so you will have to excuse me."

The reporter told him that if he didn't come down he would start the thing himself and he better come down and see that what was put down was correct. This brought the contractor to terra firma and he commenced to point out the different pieces of machinery scattered over the top of the city and explained their use.

"Oh, I don't mean to be unkind to persons, but as you know it has been a year since the bonds were voted and the mystery hidden in Mother Earth lying beneath the city of Wichita have never been ascertained and I am anxious to get to work."

"What do you think will be the results of the effort being put forth?" "Well notwithstanding the fact that I have been engaged in the business of well boring for twenty years that question is hard to tell. I can say that if it is my judgment that it will be strike natural gas, coal, salt or artesian water and either one of the four will fully compensate the city."

"As I understand from the conversation had with the committee, Mayor Cox and the members of the city council, it is the intention to sink several wells, and I say, without any hesitation, that this is wise. I remember that when I was drilling the wells at Fort El Reno that in a short distance a great discovery was found."

"I don't mean to tell any citizen of Wichita what to do, but I think that this city if either one of the four articles mentioned would prove to the city. Coal means everything, gas would be equally advantageous, while the value of salt can be excused with either small find, and if nothing but artesian water was secured it would prove of lasting benefit for the purpose of flushing the sewers, irrigation, etc., etc."

"You will have to excuse me with either patrick will have a fit. He has climbed over every portion of that derrick and would go wild if he could not be at the opening of Mother Earth tomorrow. I want you to come up with the committee tomorrow, and if possible secure a lookback and catch the happy smile that will play over the face of Frank Oliver. If you can secure an extra large plate you might try and get Mr. Clark down of Fitzpatrick. But recollect that we can't wait for you to send off for big photograph plates."

IT IS A SAD, SAD TALE.

Life of Edgar Allan Poe is Put Upon the Stage in Baltimore.

Baltimore, Md., Oct. 14.—A five-act drama, based upon incidents in the life of Edgar Allan Poe, and called "Edgar Allan Poe, or The Raven," had its first production upon any stage last night at Albaugh's Lyceum theatre by Creston Clarke and the members of his company. The audience was the largest which has greeted Mr. Clarke during his present engagement.

The biography of a person rarely lends itself well to treatment as a drama, but the Baltimore poet is one of the most interesting figures in American literature, and there are many incidents in his career which were in themselves dramatic.

There are but two ways in which they could be put upon the stage, either like "Napoleon Bonaparte," which Mr. Richard Mansfield played here last year simply a succession of photographs of great incidents in a striking career, with no other thread joining them than the fact that they all treated of one man—or as a play with sustained dramatic interest. Like "Beau Brummage," Mr. Clyde Fitch's play, which Mr. Mansfield has also made familiar.

Mr. George Hazleton, the author of "Edgar Allan Poe," a Washington lawyer, has preferred to follow the latter method and using very few liberties with the truth as told by Poe's biographers has made an interesting drama. The heart interest in the play was strong, and there was much pathos in the poet's life. The dialogue, too, was well written and at times strongly poetic. But the writer destroyed the atmosphere which the first two acts had created by introducing into the third and subsequent acts a pair of boorish people whose coarse wit was entirely out of keeping with the innate refinement of Poe and whose presence upon the stage seemed positively irreverent when they interrupted the poet as he was kneeling beside the grave of his dead wife. It had no connection with the main thread of the story and the whole act without much trouble. Had it been cut the success of last night's performance would have been more marked.

The character of the poet is one that accords very well with the serious tragic temperament of Mr. Clarke. Poe is described as a person with a wild, somber morbid, imagination, a pale intellectual face and an expression almost habitually sad. In all these points Mr. Clarke was perfect last night. He was evidently not only in sympathy with the part, but had studied everything bearing upon Poe's life, with the greatest care and the effect of his studies appeared in his acting. As the successive acts drew the web of cruel fate closer and closer about him, the strength of the poet's mind and the power of his words until in the end it was painfully morbid and tragic. Mr. Clarke's likeness to the portraits of Poe was remarkable, much of it being due to the slight black mustache and thick black hair which he wore.

Following is a synopsis of the five acts:

First act—John Allan's home at Richmond, Va. The audience learns the details of Poe's birth, parentage and youth by a conversation between Mr. and Mrs. Allan, his adopted parents. He has returned from the University of Virginia and is in love with his cousin, Virginia Clemm. Mr. Pelham, Mr. Allan's private secretary, is also in love with her, and to ruin Poe he shows Allan some of Poe's gambling debts.

Second act—Cottage of the Poes at Northampton, N. Y., where they are living in poverty with Mrs. Clemm, Virginia is dying from consumption and hunger. Poe leaves home to sell some of his manuscripts, and Pelham enters and begs Virginia to fly with him. She refuses him and her cries for help are heard by Poe. To save her husband from possible death in a duel, Virginia does not tell that Pelham had been making love to her, but dies in Poe's arms from the excitement.

Third act—First scene in the home of Helen Whitman at Fordham, and the second scene in the cemetery, where Virginia lies buried. Poe is about to bury his wife's grave when Helen Whitman dashes near. Her resemblance to his dead wife is so marvelous that Poe thinks it is his dead wife. He gazes at her in fright as she passes and drops the pistol.

LIKE A FAIRY TALE

THRILLING EXPERIENCE OF A YOUNG AMERICAN SEAMAN.

Left with a Companion on the Coast of Northern Russia He is Captured as a Spy and Taken Inland and Then to Another Coast Where They Manage to Escape by Stowing Themselves Away in Barrels and Traveling as Freight—Were Packed in Straw to Prevent any Detection.

Philadelphia, Oct. 14.—A freight train from the south, which pulled into the Baltimore and Ohio yards at Twenty-third and Arch streets yesterday, carried as a deadhead passenger a young man who during the past eight months had passed through such thrilling adventures as few men experience in a lifetime. His story from his abandonment on one of the seal islands of the Russian empire, his capture and imprisonment as a spy, to his fortunate escape, as interesting as showing the suspicious nature and automatic method of Russian officials.

The man walked into the Record office and told his story with a straight forward attention to detail that left no doubt of the truth of his statement. He gave his name as Frank Stone, and his home, when he was not aboard ship as Seattle, Wash. On February 25 he shipped at Victoria, B. C., in the English schooner, Coquette, Captain McKenzie, bound for the seal fisheries in the Bering sea. The Coquette arrived at Copper Island in the midst of the seal fisheries, about May 1. A catch of 700 seals was made there, and the schooner then made for a noted rookery northeast of Sanghalien Islands, in the waters of Russia.

CHASED BY RUSSIAN WARSHIP. A Russian man of war gave chase to the schooner before she had reached the rookery. Being then in neutral water, the Coquette hove to and permitted the Russian officers to board her and examine her papers. Captain McKenzie told the Russians, sailed to the south and came back in a roundabout way to the Sanghalien Islands. A few miles from the island the schooner was becalmed and she put into an open bay on the eastern coast.

There the sailors pulled ashore to shoot some ducks. Stone and his companion, Frank Haven, trapped for a while and were startled upon reaching a hilltop to see the schooner under full sail making for the open sea. A man of war steaming along the horizon explained the Coquette's haste. The two men hurried down to the beach only to find the boats with their shipmates gone. They passed the night on the beach, and in the morning awoke to find themselves the captives of a tribe of Alimos, a class of Japanese who had been attracted by the light of their camp fire. They captured the two men and took them some distance into the interior to a rude military station, garrisoned by four Russian soldiers and a petty officer.

The Russians spoke no English, and the Americans were equally ignorant of Russian; but they clearly understood that the officer wanted their passport. They had none, of course, and so they were handcuffed and the next day, with their manacles still on, they were started on a six-day journey over the mountains.

On the sixth day they reached a small town on the western coast, where they saw a vast number of convicts shackled with leg-irons, working upon the fortifications. This was the town of Korskoy.

They were taken before the governor and through an interpreter they told their story. It was disbelieved, and they were locked up for three days.

OUT OF THE DEATH TRAP. Afterward they were given the freedom of the town, and two young women, who spoke a little English, were introduced to them. They were to act as interpreters, but really to keep watch over their actions. The Russian governor believed his prisoners to be spies.

After ten days in Korskoy, with no prospect of release, Stone and Haven made the acquaintance of an English-speaking Japanese, the captain of a fishing junk. The latter volunteered to help them escape, and they joined at the chance. The Japanese junk was about to sail south with a cargo of fish. Early in the morning of her departure the two men were taken to the shore and stowed away in two large barrels. Straw was packed in around them, and the barrel might give no tell-tale hollow sound under the hammer of the Russian inspector. The latter passed their barrels unsuspectingly the junk sailed away and the two prisoners were free of their hiding place more dead than alive.

In twenty-nine days they reached Nagasaki, Japan, and from that port easily reached Yokohama. Thence they returned to Port Said and France. Sold without their way to Liverpool as coal-passengers on a P. and O. steamer. They reached Liverpool on September 10. Haven remained in England, but Stone shipped again on the C. O. steamer Appamattox, which arrived at Newport News, Va., on Saturday last.

THE OYSTER.

Several Excellent Methods of Cooking the Popular Bivalve.

With the early days of September plump well-flavored oysters are once more seen in the market, and the following are a few excellent modes of preparing the popular bivalve for the table:

OYSTER BISQUE. One pint of chicken or veal stock (the liquor in which chickens have been boiled is excellent for this purpose); one pint of oysters, one cup of milk, two eggs, salt, pepper, chopped parsley, one heaping cup of bread crumbs and one great spoonful of butter rubbed in one of flour. Strain the stock and set over the fire with the crumbs in a farina kettle. In another vessel heat the oyster liquor, and when it simmers add the oysters chopped fine, cook all twenty minutes in a third vessel add the milk, stir into this the flour butter, boil up sharply and pour upon the beaten eggs; set in hot water while you turn the oysters and liquor into the kettle containing the stock and crumbs and cook together before putting in the parsley and other seasonings. Finally pour in milk and eggs, after which the soup must not boil, but

ONE GIVES RELIEF.

It is so easy to be mistaken about indigestion, and think there is some other trouble. The cure is Ripans Tablets. One tabule gives relief. Ask any druggist.

Ripans Tablets: Sold by druggists, or by mail for the price of 50 cents a box, sent to The Ripans Chemical Company, No. 10 Spruce st., New York.

"CLEANLINESS IS NAE PRIDE, DIRT'S NAE, HONESTY." COMMON SENSE DICTATES THE USE OF

SAPOLIO

stand in not water three minutes. Serve promptly in a hot tureen.

PANNEO OYSTERS. For panining oysters in the following way, use patty pans, scallop plates or small, deep china saucers. Cut pieces of this toast to fill the bottom, butter them well, pour a tablespoonful of well-seasoned oyster juice upon each piece, dip the oysters in their liquor and put a double layer of them upon each piece of toast. Place a morsel of butter upon the top, put all into a baking pan, cover and set in a quick oven to bake eight or ten minutes. Serve with small bits of lemon to each pan.

A LUNCHEON DISH. A tasty dish for luncheon is made thus: Upon a very fine wire grilliron place some slices of salt pork cut very thin; on each slice lay a good-sized oyster or two small ones; broil, and serve hot with fried parsley, coffee, crisp toast and chopped cabbage.

GRILLED OYSTERS. To grill oysters make the grillide heated some time before using. When ready, just touch the grillide all over with butter or fat bacon tied up in a clean white rag. Lay the oysters carefully on the hot surface with a spoon and turn with a spoon. The whole secret of good grilling as well as panined oysters is to have them dry as dry can be before cooking.

DEVILED OYSTERS. To devil oysters take fifty blanched oysters, four ounces of butter, one tablespoonful of flour, one tablespoonful of fine cracked corn, one salt-spoonful salt, one half tablespoonful dry mustard. Rub the butter and flour to a smooth cream. Put the juice of the oysters into a sauce pan. Set over a clear fire, stir in the butter and flour, add the other ingredients, with the exception of the oysters, and bring to a boil; then put in the oysters, take off the fire, let stand a minute, and pour into a hot tureen and serve.

IN THE SHELL. To devil oysters in their shells, select large ones and when opened keep them in their deep shells with their liquor. Place the shells on a grilliron, season with cayenne pepper and salt, placing a small piece of butter on the top of each oyster. Have your fire bright and a few minutes will suffice to cook them.

CHOPPED OYSTERS AND CUCUMBERS IN MAYONNAISE IS SERVED WITH FISH. Fried oysters make a garnish for baked fish. They should be fried perfectly brown on both sides and be arranged around the fish on the platter.

OYSTER SALAD. Cut a quart of oysters into bits, mix them with two-thirds as much blanched tender celery, also cut, not chopped. Put in a glass dish and pour over it a good mayonnaise dressing and serve immediately. Until the oysters and celery are mixed, keep both in a very cold place.—Detroit Free Press.

FREE OF BLOOD.

Remarkable Optical Experiment of Interest to Anatomists Generally. The most wonderful optical experiment known to the eye experts is that which produces the "blood tree," or "the arborescent figure of Purkinje." It is a very simple and entertaining experiment and one from which no possible harm to the eye can result. The experiment is an optical delusion in which the retina of the eye and all the blood vessels connected therewith appear to stand out in the air in such a manner that the experimenter has a splendid view of them.

Purkinje, the great optician, accidentally made this discovery of the "blood tree," or "arborescent figure," which bears his name, several years ago, and since his time it has been used in thousands of test experiments. The projected image is called the "arborescent figure" because of its resemblance to a many-branched tree, and is produced in the following manner: Shut yourself up in a dark room at night and move a candle back and forth very rapidly before the eyes. After a few seconds the air surrounding the candle will assume a deep pink or reddish color, which rapidly takes upon itself the appearance of a sea of blood. Over this red background ramifying in all directions may be seen the veins and blood vessels standing out in bold relief, while toward the center of the figure there appears a dark, trunk-like line which serves as a "body" for your "tree of blood," the trunk being most plainly visible where the optic nerve enters the eye.

This experiment is chiefly interesting because it proves that the parts of the retina which actually receive impressions and produce sensations must lie behind the blood vessels, since these cast their shadows upon it and enable the experimenter to see them as plainly as he does any other external object.—St. Louis Republic.

MR. ANDREE'S SCHEME.

Swedish Aeronaut Proposes to Reach the North Pole by Balloon.

S. A. Andree, the distinguished Swedish civil engineer and scientific aeronaut who will start next year on a balloon journey to the north pole under the auspices of the Royal Swedish Academy of Science, is at present the lion of the hour in Paris and London. In Paris he was invited to appear before the French Geographical society and in detail describe his plans for his polar journey. The French scientists enthusiastically endorsed Mr. Andree's plans, and they believe they are practical. At the recent meeting of the English Geographical society in London Mr. Andree was listened to with respect, but the Englishmen made some openly sneering remarks that plainly exhibited the usual English egotism.

"If the north pole is ever to be discovered it will be by water, and Eng-



Clairette Soap

Is not Behind The Times.

Neither are the women who use it. Thousands of thrifty housekeepers say that Clairette Soap is an improvement on any soap they ever used. Try it and compare results.

Sold everywhere. Made only by THE N. K. FAIRBANK COMPANY, ST. LOUIS.

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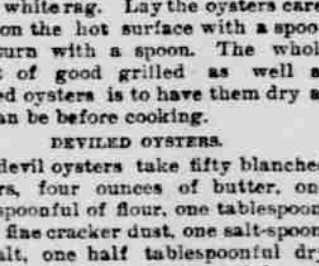
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CIVIL ENGINEER S. A. ANDREE.

(The Swedish aeronaut who proposes to journey to the north pole by balloon.)

His plan and knowledge will bring it about.

This was the result of English reflection on the subject, and as Mr. Andree was not an Englishman the whole plan was condemned as impracticable.

Mr. Andree's plans have received the approval of such distinguished scientists as the late L. Gabriel von Paris, who shortly before his death wrote to Mr. Andree and endorsed his plans as entirely practical.

Baron Nordenfalk, the famous polar traveler and discoverer of the northwest passage, and Dr. Nils Ekholm, probably the best-informed meteorologist in Europe, and one of the members of the Swedish Spitzbergen expedition, 1902, have also highly endorsed the plans as entirely practical.

Mr. Andree—You never work out any of the fine plans that you get up.

Mr. Andree—If I did there would be no pleasure in planning.—Truth.

VIGOR OF MEN

Easily, Quickly, Permanently Restored.

Weakness, Nervousness, Debility, and all the train of evils from early errors or overwork, sickness, worry, etc., etc., are cured by the use of this medicine. It is a simple and effective remedy for all the ailments of the body. It is a simple and effective remedy for all the ailments of the body. It is a simple and effective remedy for all the ailments of the body.

Dr. J. C. Williams, Buffalo, N.Y.

WANTS...

Always Popular THE EAGLE'S WANTCOLUMNS

Wants For Sale For Trade For Exchange Miscellaneous Real Estate Financials Personal

Advertisements under above classifications must be in the following form: 9 o'clock every night except Saturdays which is 10 o'clock.

FOR RENT—The lower half of 1125 N. Lawrence, to small family, very desirable. Rent reasonable. Call at 1125 N. Lawrence. 412-1-1.

FOR RENT—The cottage at No. 47 N. 4th Ave. T. J. Rogers & Co. 412-1-1.

FOR RENT—A seven room cottage, furnished throughout for housekeeping. Electric lights, bath, etc. Call at 1125 N. Lawrence. 412-1-1.

FOR RENT OR SALE—1125 Jackson Ave., 7 room, new cottage house. Rent best cash offer to N. N. N. Eagle office, by Dec. 1st. 412-1-1.

FOR RENT—Modern houses; also business house. Inland Bros. 412-1-1.

FOR RENT—Houses in all parts of the city. Hills & Kinch, over 142 N. Market. 412-1-1.

FOR SALE—HEAL ESTATE.

FOR EXCHANGE.

TO EXCHANGE—Painting and paper hanging for a horse. Address 1125 N. Lawrence. 412-1-1.

FOR RENT—MISCELLANEOUS.

FOR RENT—A few fine bottom farms in Sedgewick county. Clear farm in Harber county, Kan., to trade for inside vacant or improved residence city property. Call on or address Allen & Dickson, 141 North Main St. 412-1-1.

FOR RENT—Modern improved flats in good building on Main street. Call at Coler L. Sim, 101 N. Main St. 412-1-1.

FOR RENT—ROOMS.

FOR RENT—Two furnished rooms for gentlemen. Apply 213 N. Lawrence Ave. 412-1-1.

FOR RENT—Furnished and unfurnished rooms. 412-1-1.

WANTED—A few more pleasant rooms, either furnished or unfurnished, for boarding, at 27 North Market. Also day boarders wanted, at reduced rates. 412-1-1.

FOR RENT—2 furnished rooms; ground floor; best location for light housekeeping. No. 341 N. Topeka. 412-1-1.

FOR RENT—Three nice flats, corner of Elm and Rivers. Call and see them. 1174 N. Lawrence. 412-1-1.

FOR RENT—Nicely furnished rooms, single or en suite, all modern conveniences. Will board a very limited number if desired. 535 N. Market. 412-1-1.

FOR TRADE.

WICHITA AND STATE NATIONAL bank deposit certificates cashed by C. A. Wright & Co., 122 N. Market St. 412-1-1.

STRAYED.

STRAYED OR STOLEN—From corner flat and Hydraulic Ave., a Jersey boxer nine months old, fawn. Will reward finder. 412-1-1.

FOUND.

PERSONAL.

PERSONAL—Anyone knowing the address of Miss Jennie Cline will confer a favor by addressing "XXX," Eagle office. 412-1-1.

Piles, Fistula, Fissure

And all diseases of the rectum cured without knife, ligature or cauterization. CURE GUARANTEED. No money to be paid until cured. Private. Dr. J. E. Bennett, 126 N. Main St., Wichita, Kas.

HE WAS WILLING.

Time Had Tempered His Grief for His Lamented Partner.

There was an old man with a big and bulky satel at his feet and a weed on his hat leaning against the Griswold street front of the post office the other day, says the Detroit Free Press, when a wag who had been hanging round for the right sort of a man to appear before the jury and said:

"I see that the grim destroyer has invaded your heartstone."

"The which?" asked the old man.

"The grim destroyer—the angel of death. I take it your wife has gone hence."

"Yes, gone hence."

"Allow me to extend my heartfelt sympathies."

"Yes, you kin extend 'em."

"You must be lonely."

"Yes, pretty lonely."

"I have lost the partner of my own boom and I know how it feels. You seem to be all alone in this great world."

"Yes, that's the feelin'."

"Life appears to be a desert to you?"

"Yes, a regular desert, with sand a foot deep."

"But in your loneliness—in the seeming emptiness of your life—has it not occurred to you that you could do something to add to the happiness of your fellowman?"

"Yes, it has."

"And will you do it?"

"I will. It's seven months now since my wife was taken away and if you'll point me out a woman about forty years old who wants to get married I'll pon the question so quick that it'll make her heels lift up. You betcher life I want to do something for my fellowman and I'm waitin' right here to get another sight of a woman whom I've followed for three miles and winked at over a dozen times."

Fingers and Toes.

There is one curious fact respecting the animal creation with which you will never become acquainted if you depend on your text books for information. It is this: No living representative of the animal kingdom has more than five toes, digits or claws on each foot, hand or limb. The horse is the type of one-toed creation, the camel of the two-toed, the rhinoceros of the three-toed and the hippopotamus of the four-toed animal life. The elephant and hundreds of other animals belonging to different orders belong to the great five-toed tribe.

Balloon Going to Be Married.

21-Hon. A. J. Balloon, first lord of the treasury, it is reported, is to be married before the end of this year.

The nature of the lady who is to become his wife is not made known.

self-help

You are weak, "run-down," health is frail, strength gone. Doctors call your case anemia—there is a fat-lamine in your blood. Scott's Emulsion of cod-liver oil, with hypophosphites, is the best food-means of getting your strength back—your doctor will tell you that.

He knows also that when the digestion is weak it is better to break up cod-liver oil out of the body than to burden your tired digestion with it. Scott's Emulsion does that.

Scott & Bown, Chemists, New York. See and ask.